



**Buttered Rustica Sourdough or Fruit Toast**

Nuttelex, vegemite, housemade jam, peanut butter or honey	7.5
<i>Black Ruby Bakery gluten free bread</i>	+ 2

**Avocado, Edamame & Pea Mash**

With lemon and soft herbs on toasted sourdough (vg / gfo)	17
Add pickled beetroot and dukkah (vg)	+ 2
Add pickled beetroot, spiced walnut and goat's cheese (v)	+ 3.5

**Bircher Muesli**

Overnight oats with yoghurt, Granny Smith apples, nuts, seeds & seasonal fruit (v)	16.5
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**Ricotta Hotcake**

With poached peaches, sable crumb, peach syrup, vanilla cream & fresh raspberries (v)	19.5
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**Carolina Greens Bowl**

With mixed grains, ginger, spring onion, edamame, poached eggs, sesame and miso dressing (v/gf)	19.5
Tofu instead of eggs (vg)	+ .5

**Okonomiyaki-Style Fritters**

With shiro miso dressed salad, pickled ginger, sesame, nori, chili, vegan mayo and tonkatsu sauce (gf/vg)	18
Add fried eggs	+ 2

**Satay Soba Noodle Salad**

Organic soba noodles with vegetable salad, smoked tofu, creamy peanut dressing and pickled ginger (vg)	19
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**Heirloom Tomato Bruschetta**

On charred sourdough, with salsa verde, poached eggs, goat's cheese, chili salt and fresh herbs	19.5
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**Beetroot-Cured Tasmanian Salmon** with poached eggs, pickled zucchini,

Hash gems, toasted pumpernickel, capers and horseradish cream (gfo)	22
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**Shakshuka Baked Eggs**

In middle eastern spiced tomato and capsicum sauce with feta, dukkah and soft herbs (v)	20
Add chorizo	+ 4

**Free-Range Eggs on Rustica Sourdough Toast**

Fried, poached or scrambled	12
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**Sides (gf)**

Hash Brown	4	Wilted Greens with Garlic & Lemon	5
Goats Cheese	4	Halloumi with Lemon	5
Avo with Lemon Sumac	5	Streaky Bacon	6
Chorizo	5	Smoked Maple Tofu	5
Beetroot Cured Salmon	6		

**Condiments**

	2
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Aioli  
Tomato Relish  
Beetroot Relish  
Hot Sauce

**Breaky Burger**

Streaky bacon, fried egg, rocket, dill pickle, mustard aioli and BBQ sauce on a milk bun	18
Tofu or halloumi instead of bacon (vo)	

**Tofu Sandwich**

Smoked maple tofu with onion jam, fresh tomato, dill pickle, crispy cos and Dijon mustard on fresh sourdough (gfo/vg)	17
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**Lambwich**

Six-hour braised lamb shoulder on grilled sourdough with beetroot relish, feta, dukkah and rocket salad (gfo)	22
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**Jerk Chicken Burger**

Spicy Caribbean style grilled chicken on a milk bun with slaw, mustard aioli and Jenga fries	20
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gf / gluten free

gfo / gluten free option available

v / vegetarian

vo / vegetarian option available

vg / vegan

vgo / vegan option available

**Coffee by Industry Beans**

Black Coffee	4
Batch Brew	4.5
Decaf	.5
Coffee with milk	4.2
Bonsoy	.5
Milklab Almond Milk	.5
Oatly Oat Milk	.5

**Tea by Teadrop**

4.5
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English Breakfast  
Earl Grey  
Lemongrass & Ginger  
Genmaicha  
Jasmine  
Peppermint  
Rooibos  
Chamomile

**Cold Drinks**

Freshly Squeezed OJ	7
Housemade Lemonade	6
Housemade Iced Tea	6
Hepburn Springs Mineral Water	5
Hepburn Springs Cola	5
Virgin Mary	8

**Bar**

Bloody Mary	14
Mimosa	12
Aperol Spritz	15
Negroni	16

Beer & Wine  
Please see bar menu or ask our friendly staff

We make everything possible on our menu in-house.  
We use free-range eggs, hormone-free meat, and all of our produce is locally sourced.  
We love to support local business, and thanks for supporting us too!

15% surcharge on public holidays  
We cannot split bills during busy times, thanks  
Have a function coming up? Enquire within!